

Mexican Black Beans



Ingredients:

1.25 lb dried black Beans
1.25 small Onion
2.5 Bay leaves
1.88 tsp Salt
2 Avocados
Mexican Cheese, Cumin, Chili peppers, Chipotle

Instructions

First, spread the beans out on your kitchen countertop or table and remove any broken beans, small stones, leaves, or foreign objects.

Next, place the cleaned, dried beans in a colander.

Wash them under cold water.

Transfer the beans to a large bowl and cover them with 2" of water.

Cover the bowl and let them soak overnight.

After discarding the soaking water and rinsing the beans, place them in a pot for cooking.

Add onion, fresh herbs, chili peppers chipotle and salt to the pot, then cover the beans with about 2" of water.

Seal the lid and pressure cook for 25 minutes in the Instant Pot.

Serve with fresh cut avocados and sprinkle with cheese.